

SPICED BEEF

Seasoned and spiced beef is simmered in a vegetable puree.

ONE PORTION PROVIDES: 2.5 OUNCE

MEAL PATTERN CONTRIBUTION: 2 OZ M/MA



INGREDIENTS	25 SERVINGS	50 SERVINGS	100 SERVINGS	DIRECTIONS
Beef, ground, raw 85/15	4.25 pounds	8.5 pounds	17 pounds	<ol style="list-style-type: none"> 1. Brown beef in a tilt skillet. 2. Puree green pepper, onion, tomato, and red peppers. Set aside. 3. Add remaining ingredients. 4. Stir well and simmer for 30 minutes to blend flavors. 5. Remove from tilt skillet and place in (2) 4-inch steam table pans and cover. 6. Hold warm for service, above 135 degrees.
Green pepper	0.75 pound	1.5 pounds	3 pounds	
Onion, yellow	1.25 pounds	2.5 pounds	5 pounds	
Tomato diced, unsalted, canned	0.75 pounds	1.5 pounds	3 pounds	
Red pepper puree	0.75 pounds	1.5 pounds	3 pounds	
Tomato paste, unsalted	¼ cup	½ cup	1 cup	
Pepper, black, ground	2 teaspoons	1.5 tablespoons	3 tablespoons	
Nutmeg, ground	1 tablespoon	2 tablespoons	4 tablespoons	
Salt, kosher	1.5 teaspoon	1 tablespoon	2 tablespoons	

YIELD/VOLUME

Makes 2 (1/2) full 4-inch steam table pans.

SOURCE

RECIPE ADAPTED FROM KHADIJA AHMED & CHEF SAMANTHA GASBARRO

